

THE  
ROOFTOP  
BY *Klaw*

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PLATTERS

SHELLFISH PLATTER**	\$120
one dozen oysters, half Maine lobster, three chilled prawns, leche de tigre, old bay mayo, shallot & cucumber mignonette	
KLAW PLATTER**	\$265
one dozen oysters, half Maine lobster, chilled Australian prawns, local ceviche, bluefin tuna, Norwegian king crab, leche de tigre, old bay mayo, spicy cocktail sauce, shallot & cucumber mignonette	
ADD CAVIAR	+\$125

CAVIAR SERVICE

KLAW IMPERIA RESERVE KALUGA	\$125/30g
PETROSSIAN TSAR IMPERIAL OSSETRA	\$250/30g
served with devilled eggs, toasted sare wheat bread, whipped whey butter & crème fraiche	

SHARE

VEGETABLE CRUDITE	\$18
seasonal vegetables, parmesan aioli	
STRACCIATELLA	\$20
marinated heirloom tomatoes, banyuls vinegar, thai basil	
GREEN SALAD	\$18
shaved radish, pecorino, pine nut bread crumb, sherry vinaigrette	
EAST COAST OYSTERS**	\$27
half dozen, leche de tigre, shallot and cucumber mignonette	
BLUEFIN TUNA TATAKI*	\$32
spicy mayo, crispy shallots, cilantro	
BLUEFIN TUNA TARTARE*	\$28
red miso dressing, avocado crema, seeded crackers	
SAKE CURED SALMON*	\$22
truffle ponzu, sesame, spring onion	
HAMACHI CRUDO*	\$25
roasted sweet baby pepper, pickled jalapeno, lychee	
LOCAL CEVICHE*	\$22
avocado, fresno chili, red onion, cancha, sweet potato, leche de tigre	
WAGYU TATAKI*	\$60
ponzu, lotus root, scallions, arugula	
BEEF TARTARE*	\$24
multigrain toast, french mustard, capers, cornichon, crème fraiche	

KING CRAB

Harvested straight from the fishing village of Bugoyones in northern Norway & served with lemon-garlic butter	
NORWEGIAN KING CRAB LEGS & CLAW (16 <sup>oz</sup> minimum)	\$11 PER OZ
WHOLE NORWEGIAN KING CRAB	\$120 PER LB

STEAK

SLOW GRILLED PICANHA*	\$26
fresh herb chimichurri, grilled lime	
FILET 8oz*	\$55
Greater Omaha Packers - choice of truffle or peppercorn sauce	
RIBEYE 16oz*	\$90
Greater Omaha Packers - choice of truffle or peppercorn sauce	

SEA

DAILY CATCH*	MP
salsa verde, marinated tomatoes, thai basil	
BLACK COD	\$47
miso glazed	

HAPPY HOUR

Monday - Saturday, from 5pm - 7pm

Enjoy spectacular views of Biscayne Bay while dining on light- bites, craft cocktails, wines by the glass and wine bottle specials as well as Champagne & Caviar

SIDES

HAND CUT STEAK FRIES	\$18
CHARRED BABY BOK CHOY	\$15
PAN ROASTED MUSHROOMS	\$18
CAULIFLOWER STEAK	\$15
BABY CARROTS	\$18
JAPANESE EGGPLANT	\$15

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may incease your risk of foodborne illness especially if you have certain medical conditions.

\*\* If you have chronic illness of the liver, stomach or blood or have immune disorders you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.

\* Klaw Miami adds a 20% service charge to guests bills